

AMENDMENTS TO CLAIMS:

The following listing of claims replaces all prior versions, and listings, of claims in the application:

Listing of Claims:

5 Claim 1 (currently amended): A method of preparing a consumable beverage which includes a natural dairy beverage additive in powder soluble form, comprising the steps of:

agglomerating liquid natural milk into a natural dairy beverage additive powder such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc;

placing the powder into a device which vends beverages; and

10 vending the powder into beverages vended from the device upon demand.

Claim 2 (original): The method of Claim 1, wherein the step of agglomerating includes the step of pasteurizing the natural liquid milk, evaporating the milk to approximately 40% to 50% solids, and converting the evaporated milk to an agglomerated powder.

15 Claim 3 (currently amended): The method of Claim 2, wherein the step of agglomerating [[agglomerator]] includes the steps of [[a]] spray drying the milk [[dryer]] in a first stage and a fluid bed drying the milk [[dryer]] in a second stage.

Claim 4 (currently amended): A method of preparing a consumable beverage which includes a natural dairy beverage additive in powder soluble form, comprising the steps of:

20 agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc;

combining, in an automated vending machine, the additive powder with cocoa powder, sugar and water; and

heating, in the automated vending machine, the combined dairy beverage powder, cocoa powder, sugar and water.

Claim 5 (currently amended): A method of preparing a consumable beverage containing a natural dairy beverage additive, comprising the steps of:

agglomerating a natural dairy beverage into a natural dairy beverage additive powder
such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc;

combining, in an automated vending machine, the additive powder with ground coffee and water;

whipping, using the vending machine, the combined additive powder, ground coffee, and water; and

heating, using the vending machine, the mixture of ground coffee, powder and water to make a cappuccino beverage.

Claim 6 (currently amended): A method of preparing a consumable beverage includes a natural dairy additive, comprising the steps of:

agglomerating a natural dairy beverage into a natural dairy beverage additive powder
such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc;

combining the additive powder with cocoa powder and sugar;

placing the combined powders in a vending machine; and

mixing the combined powders with water, upon demand in the automated vending machine.

Claim 7 (currently amended): A method of preparing a consumable beverage which includes a natural dairy additive, comprising the steps of:

agglomerating a natural dairy beverage into a natural dairy beverage additive powder
such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc;

combining the additive powder with instantized coffee powder;

placing the combined powders in a vending machine; and

combining the powders with water in the vending machine resulting in a cappuccino beverage.

Claim 8 (currently amended): A method of preparing a natural dairy additive for a consumable beverage ~~which includes a natural dairy additive~~, comprising the steps of:

agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc;
combining the additive powder with cocoa powder;
placing the combined powders into a consumer package.

Claim 9 (currently amended): A method of preparing a consumable dairy beverage into a natural dairy beverage additive, comprising the steps of:

agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc;
combining the additive powder with ground coffee; and
placing the combined powders into a consumer package.

Claim 10 (currently amended): A method of preparing a dairy beverage which includes a natural dairy beverage additive, comprising the steps of:

agglomerating liquid natural milk into a natural dairy beverage additive powder such that the powder has a particle bulk density in the range of 0.25 g/cc to 0.34 g/cc; and
placing the powder into a device which vends beverages.

Claim 11 (currently amended): A method of preparing a consumable beverage which includes a natural dairy beverage additive in powder soluble form, comprising the steps of:

agglomerating liquid natural [[powdered]] milk and milk caseinates to form a completely natural dairy creamer; and

packaging the agglomerated natural dairy powder in single serving or bulk packaging to be directly mixed in a hot beverage as an alternative additive to non-dairy creamers or fluid milk.

Claim 12 (new): The method of claim 1, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk into a natural dairy beverage additive powder such that the

powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 13 (new): The method of claim 1, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk into a natural dairy beverage additive powder such that the powder has a scorched particle mass not greater than 15 milligrams.

Claim 14 (new): The method of claim 13, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk into a natural dairy beverage additive powder such that the powder has a scorched particle mass in the range of 7.5 milligrams to 15 milligrams.

Claim 15 (new): The method of claim 4, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 16 (new): The method of claim 4, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass not greater than 15 milligrams.

Claim 17 (new): The method of claim 16, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass in the range of 7.5 milligrams to 15 milligrams.

Claim 18 (new): The method of claim 5, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 19 (new): The method of claim 5, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass not greater than 15 milligrams.

Claim 20 (new): The method of claim 19, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass in the range of 7.5 milligrams to 15 milligrams.

Claim 21 (new): The method of claim 6, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 22 (new): The method of claim 6, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass not greater than 15 milligrams.

Claim 23 (new): The method of claim 22, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass in the range of 7.5 milligrams to 15 milligrams.

Claim 24 (new): The method of claim 7, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 25 (new): The method of claim 7, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass not greater than 15 milligrams.

Claim 26 (new): The method of claim 25, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass in the range of 7.5 milligrams to 15 milligrams.

Claim 27 (new): The method of claim 8, wherein the step of agglomerating comprises the step of

agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 28 (new): The method of claim 8, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass not greater than 15 milligrams.

Claim 29 (new): The method of claim 28, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass in the range of 7.5 milligrams to 15 milligrams.

Claim 30 (new): The method of claim 9, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 31 (new): The method of claim 9, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particle mass not greater than 15 milligrams.

Claim 32 (new): The method of claim 31, wherein the step of agglomerating comprises the step of agglomerating a natural dairy beverage into a natural dairy beverage additive powder such that the powder has a scorched particles mass in the range of 7.5 milligrams to 15 milligrams.

Claim 33 (new): The method of claim 10, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk into a natural dairy beverage additive powder such that the powder has a moisture ratio in the range of 2.8% to 3.5%.

Claim 34 (new): The method of claim 10, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk into a natural dairy beverage additive powder such that the

powder has a scorched particle mass not greater than 15 milligrams.

Claim 35 (new): The method of claim 34, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk into a natural dairy beverage additive powder such that the powder has a scorched particles mass in the range of 7.5 milligrams to 15 milligrams.

Claim 36 (new): The method of claim 11, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk and milk caseinates to form a completely natural dairy creamer such that the creamer has particle bulk density in the range of 0.25 g/cc to 0.34 g/cc.

Claim 37 (new): The method of claim 36, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk and milk caseinates to form a completely natural dairy creamer such that the creamer has a moisture ratio in the range of 2.8% to 3.5%.

Claim 38 (new): The method of claim 36, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk and milk caseinates to form a completely natural dairy creamer such that the creamer has a scorched particle mass not greater than 15 milligrams.

Claim 39 (new): The method of claim 38, wherein the step of agglomerating comprises the step of agglomerating liquid natural milk and milk caseinates to form a completely natural dairy creamer such that the creamer has a scorched particle mass in the range of 7.5 milligrams to 15 milligrams.